



Installation, Operating and Servicing Instructions

Opus 800 Electric Cook & Hold Salamander OE8306

Please make a note of your product details for
future use:

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

Opus **800**

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IMPORTANT INFORMATION



Read these instructions carefully before using this product, paying particular attention to all sections that carry warning symbols, caution symbols and notices. Ensure that these are understood at all times.



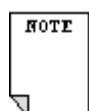
WARNING!

This symbol is used whenever there is a risk of personal injury.



CAUTION!

This symbol is used whenever there is a risk of damaging your Lincat product.



NOTE:

This symbol is used to provide additional information, hints and tips.

KEEP THIS MANUAL FOR FUTURE REFERENCE

WARNINGS AND PRECAUTIONS



This appliance must be installed, commissioned and serviced by a qualified person in accordance with national and local regulations in force in the country of installation.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person.

Ensure that the plug/socket is accessible at all times.

Strip plastic coating and clean the appliance before use.

During operation parts may become hot - avoid accidental contact.

Disconnect this appliance before servicing, maintenance or cleaning.

TECHNICAL DATA

Height (mm)	510
Width (mm)	600
Depth (mm)	520
Weight (kg)	60
Cooking area w x d (mm)	530 x 340
Number of individually controlled heat zones	3
Heat input per element (watts)	1500
Total heat input (kW)	4.5
Electricity supply 1N~+e 230V 50-60Hz Current Rating (Amps)	19.6
Electricity supply 3N~+e 400V 50-60Hz Current Rating (Amps)	L1 – 6.5 L2 – 6.5 L3 – 6.5

*NB. Appliances are 600mm deep when wall mounted.

CHECK LIST OF ENCLOSURES

Warranty card
Instructions manual
Collection tray
Chrome plated grilling rack
Wire tray
Heat shield

INSTALLATION AND COMMISSIONING

This product is heavy; prior to installation a handling assessment should be made.



This appliance must be earthed. An equipotential bonding terminal is provided to allow cross bonding with other equipment.

Means of isolation with at least 3mm contact separation in all poles must be incorporated into the fixed wiring of this appliance.

The fixed wiring insulation must be protected by insulated sleeving having a temperature rating of at least 60 Deg C.

Supply cords shall be oil resistant, sheathed flexible cable not lighter than ordinary polychloroprene or equivalent elastomer sheathed cord (code 60245 IEC 57).

This appliance may be counter or wall mounted. For either installation, remove and discard the 2 transportation screws (A) from rear panel (Fig 2).

Install this appliance on a level surface ensuring all vents are unobstructed. Any partitions, walls or furniture must be of non-combustible material (see Fig 2). Minimum distances A 300mm B 500mm.

It is recommended that this unit should not be installed above any heat source. The unit vents from the underside and could see the unit over heat.



Warning: During installation do not place on surfaces or near walls, partitions or kitchen furniture and a like – unless they are made of non-combustible material or clad with non-combustible heating-insulating material, and pay attention to fire prevention regulations.

Electrical connection

The electrical supply cable enters the unit through a cable gland in the rear panel with access via a removable side panel(see Fig 1).

Connection of the electrical supply cable is to a terminal block behind the side panel. Open the protective cover on the terminal housing where indicated using a flat bladed screwdriver. Fit a suitable cable into the strain relief and then to the terminal block.

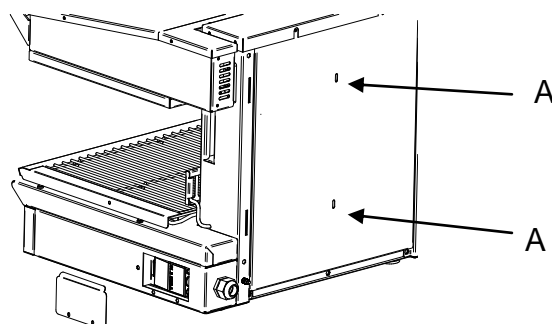


Fig 1

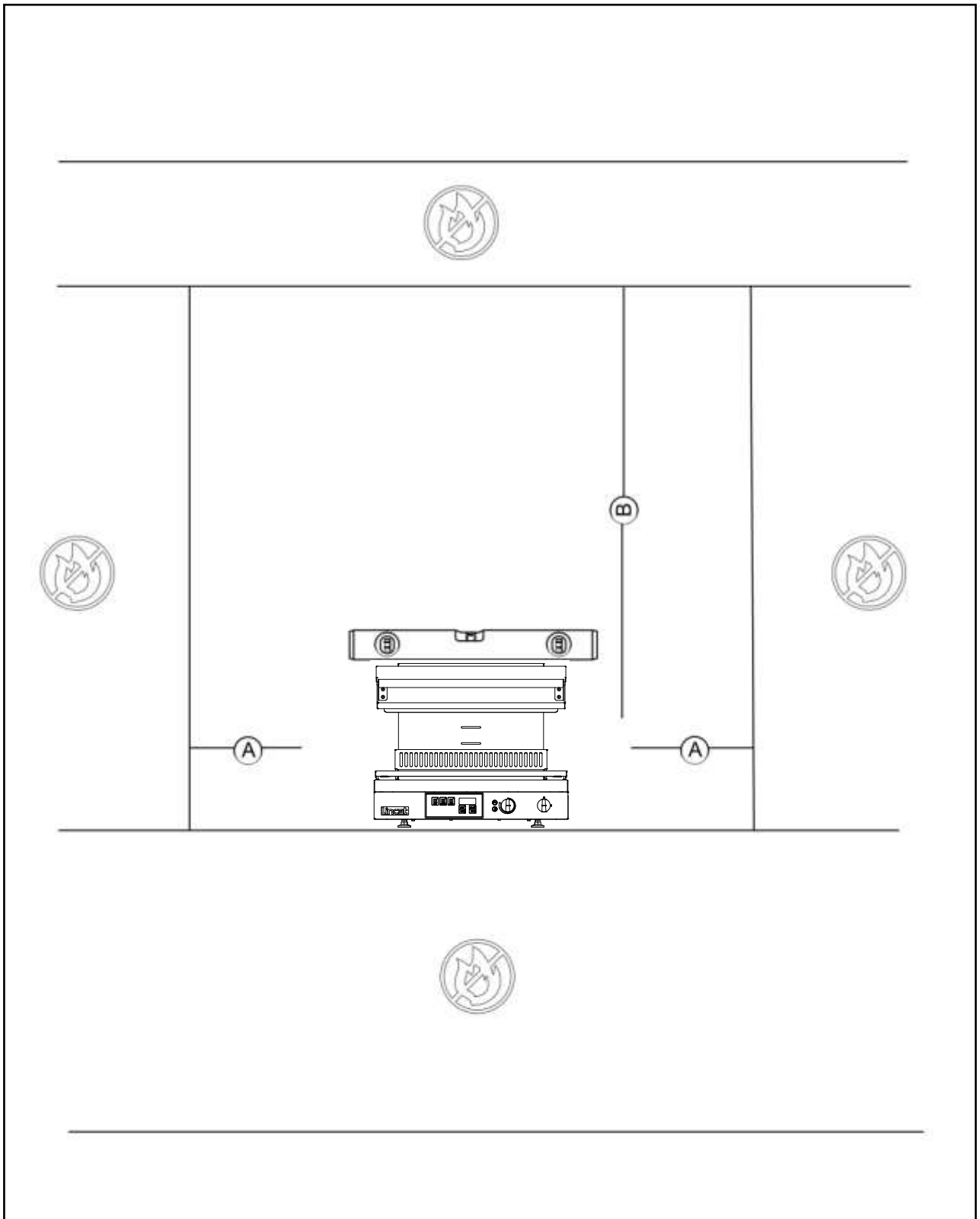


Fig 2

OPERATING INSTRUCTIONS

Electronic display and control

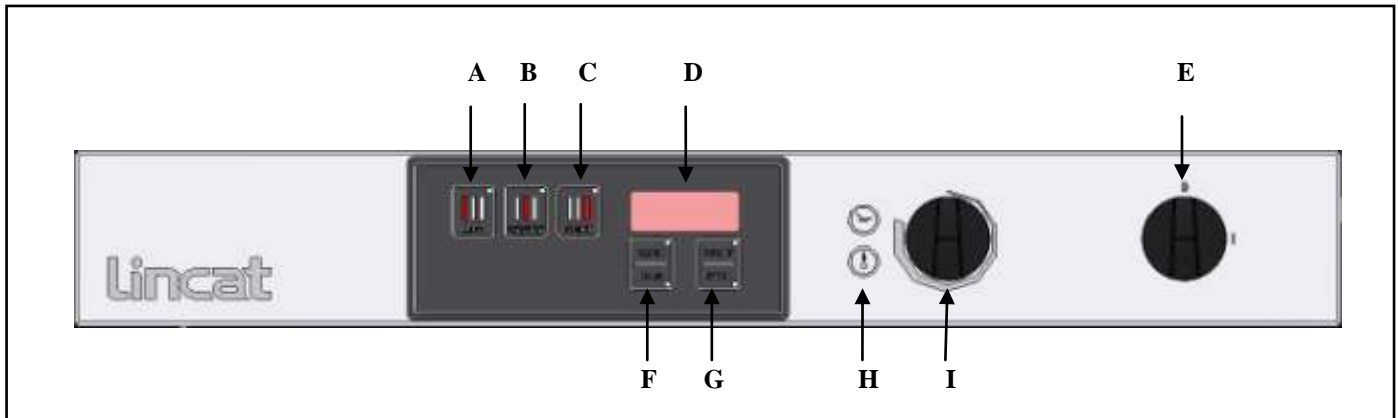


Fig 2

- A** On/Off Button – Left Heating Element
- B** On/Off Button – Centre Heating Element
- C** On/Off Button – Right Heating Element
- D** Digital Display
- E** On/Off isolating switch
- F** Cook/Hold Function Button (cycles through Cook – Hold – Cook and Hold)
- G** Start/Stop Key
- H** Control for setting either time and hold level setting
- I** Timer 0-20mins / Hold setting 1-6 Encoder Knob

Only qualified or trained personnel should use this appliance.

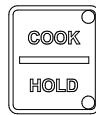
This appliance has 3 cooking modes Cook – Hold – Cook & Hold these are indicated with the illumination of the LED on button (F)

(The switching between the different cooking modes is allowed only in stop)

Cook



Hold



Cook & Hold



Switching on

After turning on the unit it will always remember the last setting used.

Cook

Select the cook mode **F**.

Select heating element On/Off **A/B/C**.

Adjust height of the hood to desired position.

Cycle time required 0-20mins **I**.

Start the unit **G** or activate the plate detection.

(The LED will flash during the cooking cycle)

Note: At cycle end the buzzer will sound and “End” is displayed.

Hold

Select the hold mode **F**.

Select heating element On/Off **A/B/C**.

Adjust height of the hood to desired position.

Select the hold level from level 1 to 6 **I**.

Start the unit **G** or activate the plate detection.

(The LED will flash during hold activation)

Note: The hold mode has no end time, it works until the stop key is pressed.

Cook & Hold

Select the cook & hold mode **F**.

Select heating element On/Off **A/B/C**.

Adjust height of the hood to desired position.

Cook cycle time required 0-20mins **I**.

Hold setting will be the same as last used. *(Adjust if necessary before start or during hold)*

Start the unit **G** or activate the plate detection.

(The LED will flash when cook or hold is in start)

Note: At cook cycle end the buzzer will sound, the unit will automatically start the hold mode.

The power configuration, time and hold mode settings can be adjusted anytime during operation. The unit will always remember the last settings used. When cooking is ended “End” is displayed.

After 60sec of inactivity the display will show OPUS 800. Input on the keyboard or encoder the display turns to normal state.

Shutting down

Turn the control knob to the ‘Off’ position and switch off at the isolating socket.

Be aware that the appliance will remain hot for some time.

CLEANING

Your Lincat product has a manufacturer’s warranty. This requires you to maintain and care for your product and follow maintenance instructions. If you fail to maintain your unit or damage components Lincat may charge you for a warranty repair. Please check the website for terms and conditions.



Do not use a water jet or steam cleaner, and do not immerse this appliance.

Clean all panels with warm water and mild detergent, do not use abrasive materials or cleaners containing chlorine. Dry with a soft cloth.

SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

All servicing, maintenance and component replacement on this appliance should be carried out by one of our recommended service engineers.

FAULT FINDING

Please refer to the Service Help Desk number on the final page of this manual.

Heat sink overheat

If the over temperature is reached the heating is disabled and a blinking label “Hot” is displayed. The alarm is automatically reset when the temp falls below 5°C below this level.

Probe Failure

There is a label “St1” blinking if:

- Temperature measured from ST1 is out of range.
- Short circuit is recognized on analog input ST1
- Open circuit is recognized on analog input ST1

Please inform the Lincat service desk when you call.

SPARE PARTS LIST

Part Number	Description
EL309	Element
EN02	Encoder
FI43	Noise Filter
FU25	Fuse
GI658	Glass
KN251	Control knob
PR01	PCBA Salamander
PR02	TRIAC Board
PR04	Electronic Cable PR02
SS11	Straps
SW100	Multi Function Switch
SW101	Multi Function Switch
TR03	Transformer
X52800	Micro switch

ACCESSORIES

Part Number	Description
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SERVICE INFORMATION

For help with the installation, maintenance and use of your **Lincat** equipment, please contact our service department:

☎ UK: 01522 875520

For non-UK customers, please contact your local Lincat dealer

All service work, other than routine cleaning should be carried out by one of our authorised service agents. We cannot accept responsibility for work carried out by other persons.

To ensure your service enquiry is handled as efficiently as possible, please tell us:

- Brief details of the problem
 - Product code
 - Type number
 - Serial number
- } All available on serial plate

Lincat reserve the right to carry out any work under warranty, given reasonable access to the appliance, during normal working hours, Monday to Friday, 08:30 to 17:00.

GUARANTEE

This unit carries a comprehensive UK mainland 2 year warranty. The guarantee is in addition to, and does not diminish your statutory or legal rights.

The guarantee does not cover:

- Accidental damage, misuse or use not in accordance with the manufacturer's instructions
- Consumable items (such as filters, glass, bulbs, slot toaster elements and door seals.)
- Damage due to incorrect installation, modification, unauthorised service work or damage due to scale, food debris build-up, etc.

The manufacturer disclaims any liability for incidental, or consequential damages. Attendance is based on reasonable access to the appliance to allow the authorised technician to carry out the warranty work.

Service calls to equipment under warranty will be carried out in accordance with the conditions of sale. Unless otherwise specified, a maximum of 15 minutes of administrative time, not spent directly carrying out servicing work, is provided for within the warranty. Any requirement for staff attending the call to spend greater time

than 15 minutes due to administrative requirements, such as on health and safety risk assessments, will be chargeable at the prevailing rate.